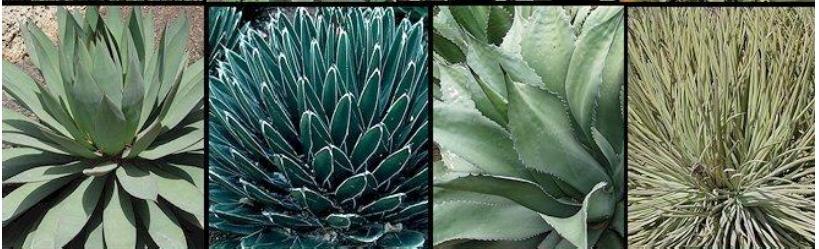


# Agave Spirits



# Blue Weber – Agave Azul



A specific cultivar of *Agave Tequilana*.

The only agave allowed in Tequila.

The tequila agave is native to the states of Jalisco, Colima, Nayarit, Michoacán, and Aguascalientes in Mexico.

The plant favors altitudes of more than 1,500 metres (5,000 ft) and grows in rich and sandy soils.

Blue agave plants grow into large succulents, with spiky fleshy leaves, that can reach over 2 meters (7 ft) in height.

Blue agaves sprout a stalk when they are about five years old.

These stalks can grow an additional 5 meters (16 ft), and they are topped with yellow flowers.

The stalk is cut off from commercial plants so the plant will put more energy into the heart.

# Common Agave Varieties Used for Distillation

- Agave Tequilana – Weber Azul or Blue Agave
  - Must be used 100% for Tequila
- Agave Angustifolia – Espadín, Espadilla, Tepemete, Pelón Verde
  - Most common Mezcal agave
- Agave Rhodacantha – Mexicano, Espadillón, Ixtero Amarillo, Cuixe, Do Ba Daan
  - Only Cuixe in some areas of Oaxaca
- Agave Americana – Arroqueño, Sierra Negra, Serrano, Sierrudo, Coyote, Americano, Blanco
- Agave Karwinskii – Karwinskii, Madrecuixe, Bicuixe, Cuixe, Tobaziche, Barril, Cirial, Largo, Tripón, Verde, Mexicano o San Martín
- Agave Marmorata – Tepezcate, Pichomel, Pichometl
- Agave Potatorum – Tobalá, Papalomé, Papalométl
- Agave Cupreata – Cupreata, Papalote, Gordito, Ancho
- Agave Durangensis – Cenizo, Durangensis
- Agave Ciereago – Ciereago
- Agave de Lumbre – de Lumbre
- Agave Esperrima Jacoba – Bruto o Cenizo, Maguey de Cerro
- Agave Funkiana – Henequen, Ixtle de Jaumave
- Agave Hookeri – Ixquitecatl
- Agave Inaequidens – Raicilla
- Agave Kerchovei – Pasmo, Jabali, Cacalla, Escobeta
- Agave Lophanta – Estoquillo, Mezortillo
- Agave Maximiliana – Lechuguilla, Manso, Tecolote
- Agave Palmera – Mano Largo, Chino Bermejo
- Agave Paso – Pasmo, Pasmo y Cuela
- Agave Pelona – Verde Pelon
- Agave Salmiana – Caballo, Salmiana
- Agave Scabra – Bruto, de Carro, Serrano
- Agave Shrevei – Mahi Totosa, Bacanora, Ceniza
- Agave Univittata – Estoquillo, Mezortillo

# Espadín – Agave Angustifolia



Agave Espadín is the primary agave species used in the production of Mezcal.

This is due to its high sugar content and adaptability to varying climates.

This agave variety embodies a deep connection to the cultural and economic landscapes of rural Mexico.

Agave Espadín, scientifically known as *Agave angustifolia*, is characterized by its long, slender leaves and its remarkable resilience in harsh, arid environments.

It matures over 8 to 12 years, during which it develops the high sugar content essential for Mezcal production.



# Del Maguey Chichicapa

Chichicapa Mezcal is the classic archetype of a great Oaxacan broad valley mezcal and one of the most universally recognizable expression of Del Maguey.

It's made from local Espadín and twice-distilled in wood-fired copper pot stills.

Village, State: San Balthazar Chichicapam, Oaxaca

Palenquero: Faustino Garcia Vasquez

Agave Varietal: Espadín

ABV: 48%

Still Type: Copper

# Agave Maximiliana



Agave maximiliana is a type of agave that's used to produce raicilla, a regional mezcal from the Mexican state of Jalisco.

In Jalisco, the agave, which is commonly known as lechuguilla, is primarily used to produce raicilla de la sierra, or the type of raicilla that is made in the mountains.

The needles at the end of the pencas are long and copper in color.

Shorter needles surround each penca.

It can grow up to eight meters tall or 25 feet and flowers from January to May.

It reproduces only by seed.

A. maximiliana also grows in Sinaloa and Durango.

These days it is cultivated on a fairly large scale and used in numerous mezcal brands.



# El Acabo Raicilla

From seed to sip, the journey of Agave Maximiliana in Raicilla El Acabo is one of pure dedication and craftsmanship.

Grown from seed, nurtured for years, and harvested with care in the rugged hills of Jalisco, this agave embodies the heart and soul of Raicilla.

Experience the raw authenticity and vibrant flavors that only this rare, seed-grown agave can deliver.

Bright with aromatics of green bell pepper and grass with supporting notes of jalapeño and red bell pepper.

The palate delivers a grass-driven core with flavors of agave, green apple and jalapeño.

The finish is long; Medium to full-bodied and balanced.

# Cenizo - Agave Durangensis

The Durangensis species is most commonly grown in Durango where it's known as Cenizo.

It also grows widely in Zacatecas where it is used for both pulque and mezcal.

It likes pine and oak forests as well as desert landscapes.

Its pencas are wide and concave in shape and gray/green in color.

Each penca is surrounded by large and prominent needles.

It can grow up to four and a half meters or 13 feet.

It flowers from June to November and reproduces via seed and hijuelo.

Interestingly, in Oaxaca an Agave Americana can also be called Cenizo.





# Cenizo Colonial Hacienda Dolores

The Gutierrez family produces this lighter Agave cenizo mezcal at their own historic Hacienda Dolores, and their agaves come from the hills of their own Rancho La Campana de Santa Elena in Mezquital.

They roast using traditional underground volcanic rock fire-pit roasting methods, ferment in pine vats with bagazo (bagasse – meaning fermentation is with all juice and agave fiber together) using only wild yeast from the air and distill with bagazo using copper and stainless steel pot stills similar to those used in Oaxacan mezcal production.

All spent agave bagazo are turned into 100% organic fertilizer to feed the next generation of agaves.

Notes of smoked meat and barbecued ripe, fleshy fruit, mesquite, light hints of pepper and dried herbs on the finish.

# Tepezcate - Agave Marmorata



Tepezcate, also known as Agave Marmorata, is a distinctive species of agave native to Mexico.

This agave stands out for its impressive resilience and adaptability to harsh environmental conditions.

Its ability to thrive in rocky, arid regions with minimal water makes it a robust plant well-suited to challenging terrains.

The Tepezcate agave takes decades to mature, and its long maturation period contributes to the complex, rich flavors that it imparts to mezcal, setting it apart from other agave varieties.



# El Chapu Tepezcate

El Chapu Linero Tepezcate Mezcal is a testament to the artisanal craftsmanship and deep-rooted traditions of Oaxaca's mezcaleros.

The Tepezcate agave, known for its low yield and long maturation period, is hand-harvested after 25-30 years of growth in the wild.

This mezcal is produced using age-old methods, including roasting the agave hearts in a stone-lined pit oven, crushing them with a traditional tahona (stone mill), and fermenting the mash in open-air wooden vats.

The distillation process takes place in small copper stills, which allows for meticulous control over the final product.

This dedication to traditional techniques ensures that each bottle of El Chapu Linero Tepezcate Mezcal captures the essence of the agave and the spirit of its environment.

El Chapu Linero Tepezcate Mezcal presents a bold and intricate flavor profile that showcases the wild Tepezcate agave from which it is crafted.

This mezcal delivers an intense and earthy taste, marked by the distinct mineral qualities of the agave, which has grown in rugged, rocky terrain for over two decades.

The first sip introduces a smoky richness, followed by layers of vegetal sweetness, and a hint of dried herbs.

The complex interplay of flavors evolves on the palate, revealing subtle notes of pepper, citrus, and a delicate touch of caramelized agave, making each sip a unique exploration of this rare and precious agave variety.

Each bottle is individually hand painted.

# Cuishe – Agave Karwinskii



Maguey cuishe (or cuixe) is a wild *Agave karwinskii*.

It grows in a cylindrical, stalk-shaped piña, with leaves spreading at the top.

It's often slightly smaller than Maguey madrecuishe and yields intensely flavored mezcal with high minerality and spice notes.

It's important to note, however, that the name cuish could refer to slightly different plants depending on region.

For example, a Maguey cuish coming from the Santa Catarina Minas area may actually be *Agave rhodacantha* similar to Maguey Mexicano.

# El Buho Cuishe



The El Buho Cuishe Mezcal is produced from wild *Karwinskii*.

The Cuishe varietal is unique because it is cooked with the trunk of the plant and takes about 1-3 days to ferment because it has a lower concentration of sugar.

The Cuishe agave takes about 12 years to mature.

Because it is one of the tallest agaves, it is commonly used as a fence between neighboring fields.

ABV | 48

Roast | 7 days in stone oven

Crush | Horse drawn tahona

Fermentation | 9 days in pine vats

Distillation | Copper, double distilled

Full flavored in the mouth with more herbal grassiness, deep spice, dried apricot and a touch of wet earth funkiness, it opens up significantly with each sip.

A hint of caramel and unsweetened bakers chocolate on the finish are the cherry on top.

# Madrecuixe – *Agave Karwinskii*



The maguey known locally as “Madrecuixe” is a truly remarkable plant. Similar in appearance to different agave known by the same name in other parts of Oaxaca, this Madrecuixe is a distinct and commonly cultivated subspecies of *Agave Karwinskii*, endemic to Miahuatlán and specifically the area around San Luis Amatlán.

Characterized by a large, light-blue, spherical rosette, Madrecuixe can weigh anywhere from 60lbs to more than 200lbs, depending on its environment and growing conditions. These same factors tend to dictate the maturation times, which typically takes around eight years, but can vary from six to beyond thirty years.

Considered a highly productive maguey by farmers and producers, it is also quite emblematic of the bio-cultural legacies of the lands and peoples of Miahuatlán.



# Yuu Baal Madrecuixe

This Mezcal offer an unmistakable herbal aroma and taste.

On the smell it accentuates intense notes of green vegetation and wet earth, with a mineral smell that is unparalleled and unforgettable.

Oven	Stone oven concavo
Mill	Sledgehammer
Fermentation	Natural / Oak wood
Distillation	Copper still
Aging	Unaged

# Tobalá – Agave Potatorum

Might also be known as Agave Seemanniana.

Agave Potatorum stands out due to its compact size and high sugar content, which results in a sweeter and more concentrated flavor profile compared to other agave varieties.

This agave variety stands out among agave species for several reasons:

- Typically smaller than other agave plants, Tobalá usually matures at 3-4 feet in diameter.
- Growth conditions: It thrives in high-altitude, rocky terrain, often growing in the shade of oak trees.
- Tobalá takes 12-15 years to reach maturity, contributing to its rarity and value.
- The resulting mezcal is known for its complex, often fruity and floral notes.

Common subvarieties:

- Agave Potatorum Variegata
- Agave Potatorum Verschaffeltii
- Agave Potatorum Snowfall
- Agave Potatorum Isthmensis





# Yuu Baal Tobalá

This is a very well balanced Mezcal full of sweet tones and noble flavors. On the smell it details the sweet smell of lemongrass, aromatic herbs and the cooking of a mature plant with an unmatched unforgettable and fresh aroma. A distinguished smell of country and earth with wild flowers, smoked wood, stone, vanilla, clove, jasmine, peach and apples.

Oven	Stone oven concavo
Mill	Stone Mill
Fermentation	Natural / Oak wood
Distillation	Copper still
Aging	12 months in glass

# Dasylirion



Not an Agave.

Used in the production of Sotol.

A flowering succulent in the asparagus family, native to Mexico and the American Southwest.